



Grape Varieties	100% Pinot Noir
Winemaker	Anthony Walkenhorst
Closure	Screwcap
ABV	13%
Residual Sugar	2.7g/L
Acidity	6.09g/L
Wine pH	3.53
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian

PRODUCER

Kim Crawford Wines was established in late 1996, when Kim launched a range made from fruit grown in the South Island. Kim sold the company to Constellation in 2005 and has since handed the winemaking reins over to the Constellation winemaking team. Despite Kim no longer being involved with these wines, the current winemakers continue the classic Kim Crawford philosophy and style. Control over grape supply has always been essential for Kim Crawford Wines and they now have the largest vineyard resource in Marlborough of any wine company, across the greatest breadth of sub-regions, ensuring consistent quality and style. For that consistency, and success over the past 20 years, Wine Enthusiast magazine USA recognised Kim Crawford as their "New World Winery of the Year 2016".

VINEYARDS

The grapes for this wine are sourced from some excellent cool climate vineyards in the Marlborough and Central Otago regions of New Zealand's South Island. For the first time, nearly 50% of the blend came from Central Otago. A wide variety of clones and rootstock were used, along with a mixture of soils and microclimates to ensure a balance of flavour profiles and exceptional quality. The grapes were all harvested in the cool of night or early morning and promptly delivered to the winery to optimise fruit quality.

VINTAGE

2015 will go down as the third vintage of exceptional quality in a row for New Zealand. A strong year all around the Marlborough Pinot Noir vineyards, there wasn't the typical differentiation of ripening between both clones and vineyards this year which meant the majority of the Wairau Valley fruit was harvested in a week. The Marlborough wines are a little riper with more tannin, colour and structure than the last few years. Snow fell in Central Otago mid-November and again in mid-April. The Central Pinot Noir harvest started on 9th April and the fruit from the coolest, southernmost Alexandra vineyard and a crucial part of this wine due to its long flavour development, lasted until 2nd May.

VINIFICATION

The grapes were destemmed and cold soaked on the skins for five days. The wine was then inoculated with a mixture of pure and wild yeast strains to gain maximum flavour and complexity. Once fermented dry, the wine was pressed off the skins into tank and 10% of the blend went into new French oak barrels for seven months. All of the wine went through malolactic fermentation.

TASTING NOTES

Dark ruby red in the glass, with lifted red berry fruits on the nose, mixed with dark cherry notes and some savoury undertones. The palate displays ripe blackberry and blackcurrant, filled out with subtle sweet spice from the oak ageing.